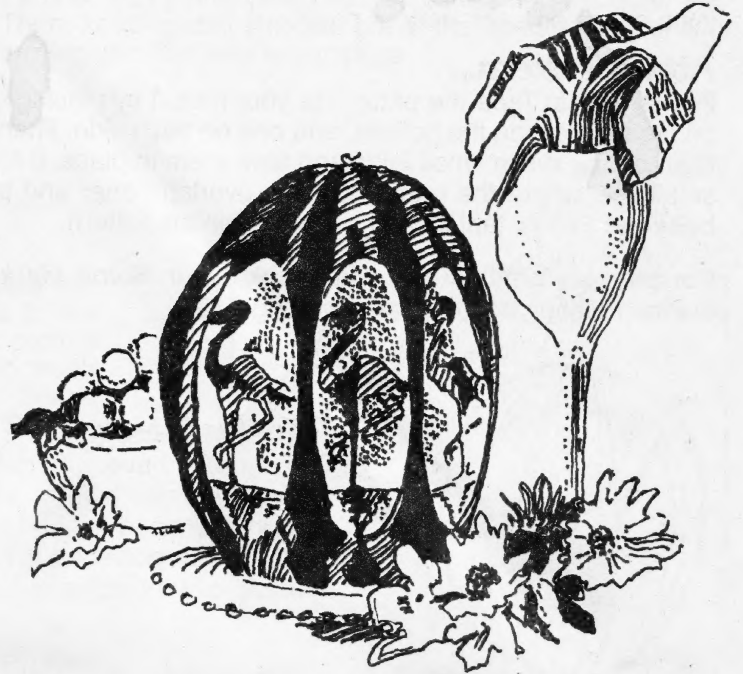


Watermelon Carving Patterns

Be the hit of your next summer get-together! Create unique "Melon Lights™" and fruit bowls sure to grab everyone's attention.

Watermelon lanterns and serving bowls add a special touch to your summer entertaining. The patterns in this collection fit a variety of festive occasions, from the Fourth of July to a summer luau.

The recipes offer you tasty treats from watermelon salad sandwiches to fresh melon julep. Use your imagination and discover the versatility of this favorite summer melon.



IMPORTANT

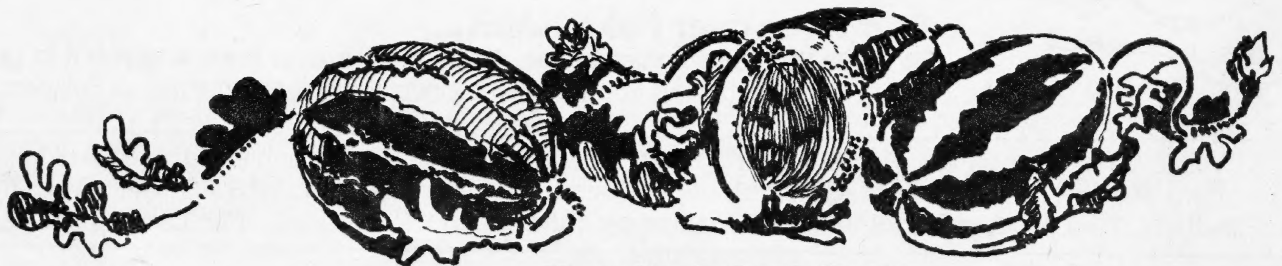
The slender Pumpkin Masters saws are the key to this unique carving technique. They are breakable if improperly used so please protect them by following these Do's and Don'ts.

DO

- Read all instructions through first, then reread and follow them carefully.
- Hold the carving saw like a pencil and use a gentle up-and-down sawing motion.
- Experiment with the saws to experience the different carving "feel" of each one.

DON'T

- Don't try to "slice" with the saw or put pressure on the blade - let the saw do the work.
- Don't bend or twist saw blade while carving.
- Don't push pieces out with the saw blade.



Illustrations by Carole Buschmann

Carving Instructions

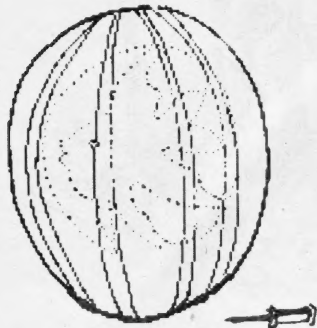
Trim Pattern...

Trim away extra paper from your pattern, staying at least 1/4" away from design lines. Save tips for later reference. For baskets, follow specific instructions on each pattern page.

Attach Pattern...

For lanterns: Tape the pattern to your melon by placing one piece of tape on the top, one on the bottom, and one on each side. Then, to make pattern fit smoothly, make small folds and tape them in place. If folding is tricky, cut small slits where the paper buckles, overlap paper and tape in place. **For baskets:** Follow taping instructions given on pattern.

For baskets only: At this point, make your *Melon Marker Line* following the instructions and diagrams on page 15.



Transfer Design...

The patterns have grey dots to show where to poke. Use the **tip** of the **poker** to make a small hole at each dot. (**Note:** depending on your experience, the pattern dots need not be followed exactly, but may be used as a general guide.) **Do not push poker all the way into the melon.** Make sure all dots are poked, then remove the pattern. Save the pattern and refer to it while carving.

Cut Melon Open...

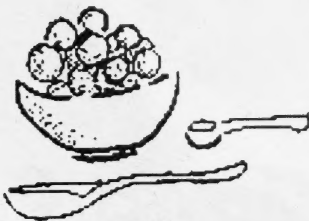
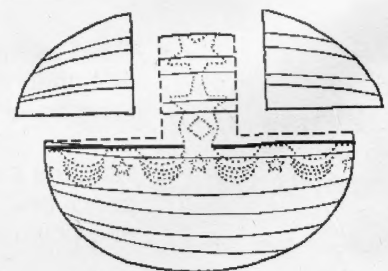
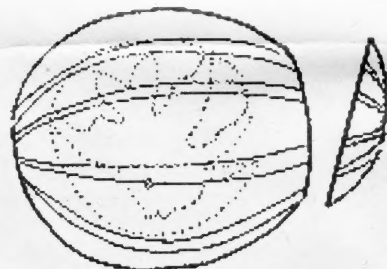
Where you make your first cut into the watermelon depends on if your finished product will be a lantern or a basket.

For a Lantern

Look at the poke dots to locate the bottom of your design. Using a long knife, cut off this end of the melon at least 2" below design, making your cut as straight as possible. You will be setting the open end of the melon over a candle.

For a Basket

Using the poke dots for reference, remove a section on either side of the handle as follows: Cut with a knife or Lid-Cutter™ Saw. Leave a 1/2"-1" border of melon on either side of the handle design and above the basket edge.



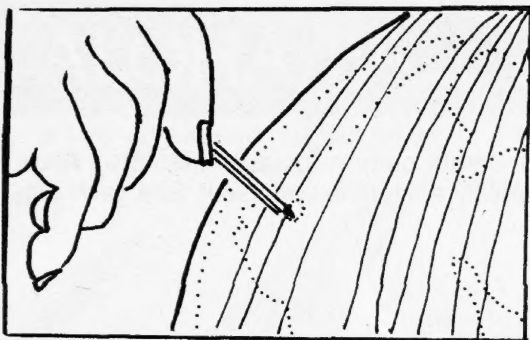
Remove the Fruit...

If you plan to use the melon in a salad, use a melon baller to remove the pulp. To remove the melon more quickly, use a long-handled, large spoon or ice cream scoop. **Leave the melon walls approximately 1" thick** with a layer of red pulp to make your carving glow.

Rub Flour over Poke Holes...

To make the holes easier to see, sprinkle flour over them and rub it in gently. Brush off the extra flour. You can also connect the holes with a pen or dull pencil.

CAUTION: This is not a toy. READ ALL INSTRUCTIONS CAREFULLY. Carving saws, drills and pokers are sharp and can cause injury if used carelessly or contrary to instructions. **USERS ASSUME ALL RISK OF INJURY.** This product is not intended for use by children. Store tools away from children.

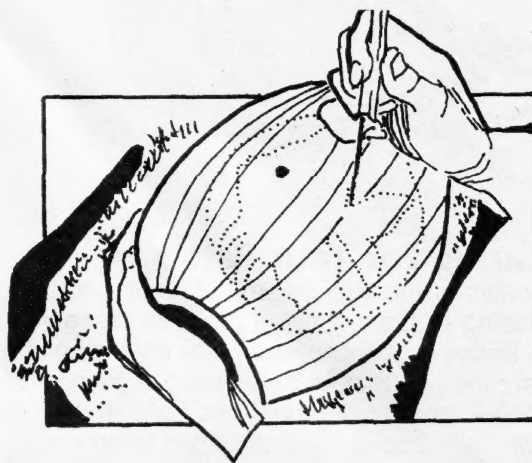


Drill Holes...

Drill all holes (if the design has any) before you begin carving. Insert the tip of the drill. **Then, hold the drill near the tip** and, with gentle pressure, twist it through the outer skin. Then, keeping drill straight, grasp the handle and continue turning until the hole is complete.

Learn Sawing Skills...

The best way to carve a melon is to hold it in your lap so you can comfortably saw at a true right angle to the melon. But melons are very juicy, and you need to protect your clothing with a towel or apron. Also, drain as much juice as you can from the melon and put paper towels inside for further absorption. Choose the **Starter Saw** or **Medium Saw**. (We recommend the Starter Saw for beginners and children.) Grasp the saw like a pencil and saw steadily with a continuous up-and-down motion. Only **gentle** pressure is needed. Be careful not to twist or bend the saw blades! **These tools are saws, not knives. Don't attempt to "slice" with them.** They are breakable if used incorrectly.



"Saw" Your Design...

Pumpkin Masters carving is simply a matter of sawing dot-to-dot. Work from the center of the design outward to avoid putting pressure on areas already carved. Always keep the saw blade straight (at a 90° angle to the melon). Remove and reinsert the saw to make corners. **Don't twist it!** Push cut pieces in or out with the drill or your finger. Don't use the saw blade to push. If a large shape becomes wedged, cut it into smaller pieces to remove it. If you accidentally break off part of your design, you can usually reattach it with a toothpick or straight pin.

Display Your Work...

To light your lantern put a votive or regular candle in the center of a plate and set the melon over it. Carve a hole in the top of the melon, directly over the candle to vent smoke and heat. (Try a citronella candle for outdoor display.) For watermelon baskets, fill with fruit and enjoy. Or for a charming centerpiece, fill with flowers.

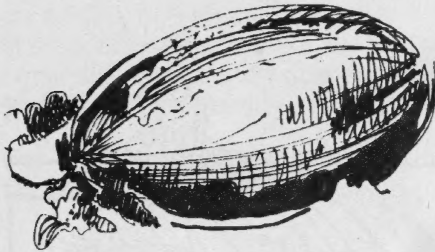


WARRANTY: Pumpkin Masters, Inc. will replace defective or nonconforming parts upon their return to Pumpkin Masters, Inc. This remedy is buyer's sole remedy and is in lieu of all other tort liability. **Pumpkin Masters, Inc. makes no warranty of merchantability, and there are no other warranties which extend beyond the description on the face hereof.**

Carving Tips

Starting Out Easy

If this is your first carving project, start out easy. Pick an easy to moderate pattern (usually a lantern). Allow yourself enough time. You are learning a new skill that will improve rapidly each time you use it. See each pattern for skill level required.



Selecting Your Melon

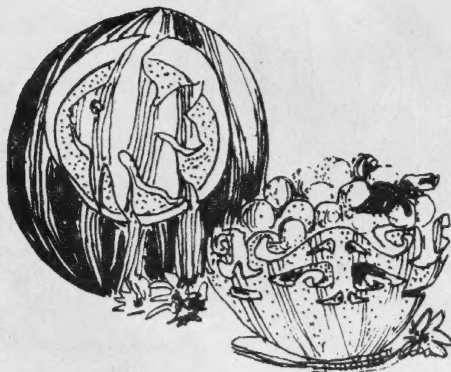
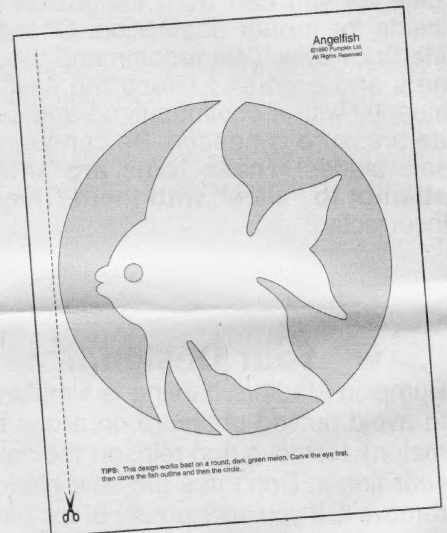
Take your pattern with you when you buy your melon. Picking a melon that is the right size and shape for your pattern can make a big difference in how your finished carving looks. **Choose a deep green melon**, if possible, so the red carved sections stand out as much as possible.

Caring For Your Patterns

Consider making copies of your patterns before you begin. Tracing or photocopying patterns preserves them for future use. In addition, you can reduce or enlarge patterns on a copier to fit your melon. (Please note: We are giving you permission to make copies for your personal use only. Under copyright law, you may not make copies for distribution to others.)

Planning Ahead

Get an early start on your watermelon lantern or basket by transferring the pattern onto an uncut watermelon a day or two before carving it. If you carve your melon one or two days ahead of your event, cover and refrigerate it as soon as it is finished.



Protect Your Creation

Carved melons are perishable art. Cover them with plastic wrap and refrigerate when they are not on display. If your melon begins to shrivel, soak the carved part in cold water for 1 to 2 hours. The melon will absorb the water and often look good as new.

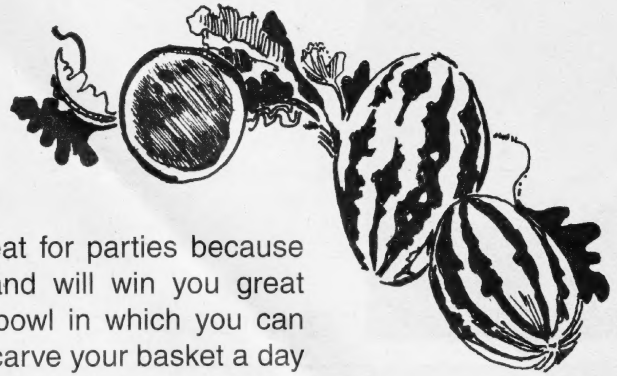
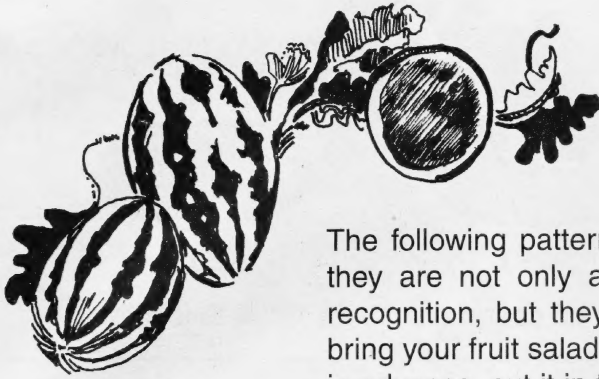
For a lantern, as long as it looks good, you can revive it several times. For a basket, however, do not reuse it for serving food unless you are sure it has not spoiled. Like any other fruit, cut watermelon will spoil when left unrefrigerated for a period of time.

Take Them Everywhere!

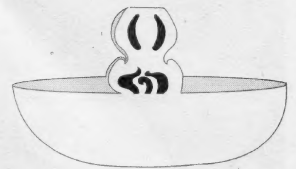
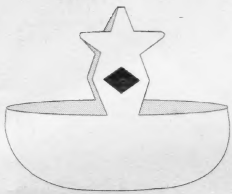
Take carved watermelons to your next potluck, company or church picnic, barbecue, graduation, card party, anniversary celebration, retirement party, wedding or baby shower, tennis or golf luncheon, or family or school reunion! Carved melons are so unique, they are sure to capture everyone's attention.

Pumpkin Masters

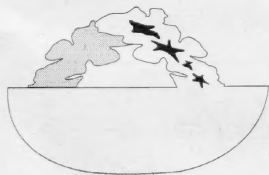
WATERMELON BASKET PATTERNS & TECHNIQUES



The following patterns are great for parties because they are not only attractive and will win you great recognition, but they are the bowl in which you can bring your fruit salad! You can carve your basket a day in advance, put it in the fridge with plastic wrap covering it, and when it's time for the party, you're ready to add your salad and go have a good time.

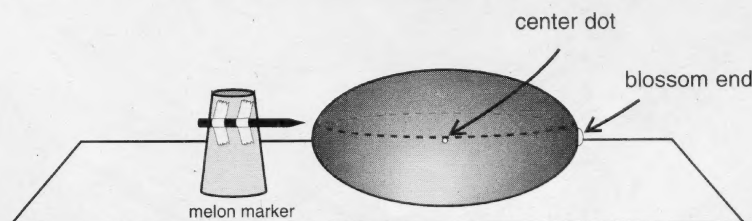


One terrific thing about these basket patterns is they can be as easy or as elegant as time permits. The easiest way to have a great looking basket is to poke and carve just the handle part of the pattern, then carve the basket edge flat by following the **Melon Marker Line**.



The **Melon Marker Line** is a great way to make sure your pattern is on straight. Most importantly, have fun! You will get lots of compliments on your talent and skill and people will think you're an artist for creating a melon basket that was the talk of the party!

Making and Using a Melon Marker



MELON MARKER INSTRUCTIONS: Tape a pen to an upside-down glass 1/2"-1" above the blossom end of a melon. Set the melon on a table or wide counter with room to move the glass completely around the melon. Draw a straight line on the melon by moving the **Melon Marker** around the melon.

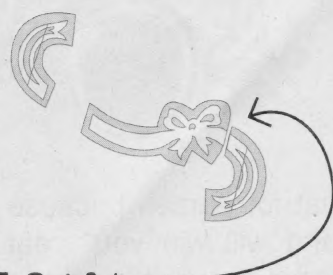
QUICKTIPS for Placing Basket Patterns

These tips are intended to supplement complete instructions on each basket pattern page.

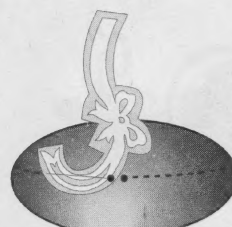


Ribbon Basket

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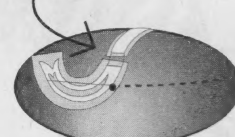
1. Cut & tape



Side I

2. Tape on center dot

Curve smoothly over top



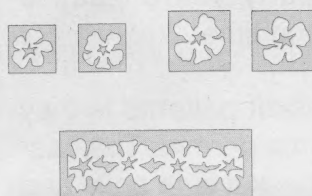
Side II

3. Draw to lengthen

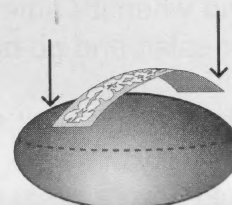


Flowers Basket

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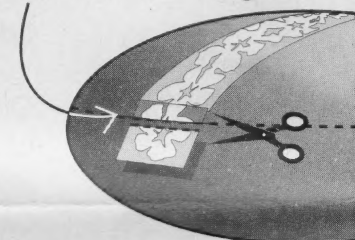


1. Cut apart



2. Tape diagonally

Add flower to lengthen

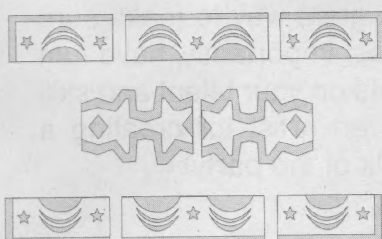


3. Tape & trim

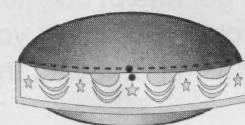


Star Banner Basket

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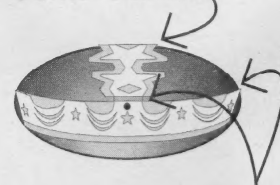


1. Cut & tape

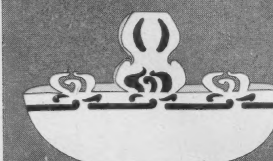


2. Match center dot

Center handle



3. Draw to lengthen



Waterlilies Basket

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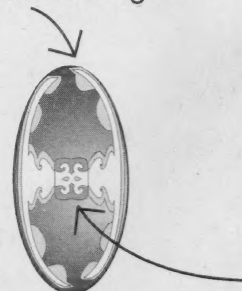


1. Cut & tape



2. Match center dot

Draw to lengthen



3. Tape connector at top

Watermelon Recipes

Try these new ways of preparing and enjoying watermelon.

Watermelon Cocktail Balls

1 large watermelon
gingerale

Using a melon-ball scoop, remove all the meat from the watermelon. Cover the melon balls with gingerale and refrigerate for several hours before serving. These make a very tasty fruit cocktail. Serve in chilled "Water Lilies" bowl.

Watermelon Fruit Salad

Prepare and serve this fruit salad in a watermelon basket. Fill the basket with a mixture of the following fruits. Then pour a 6-ounce can of thawed limeade (do not reconstitute) over the fruit. The limeade adds a nice taste and also keeps the fruit from turning dark.

watermelon balls
fresh whole strawberries
sliced peaches and nectarines
fresh blueberries
cantaloupe balls
green grapes
mint for decoration

Watermelon Pops

After you have removed the seeds, puree watermelon chunks. Add sugar to taste if desired, and then freeze juice into colorful and tasty "pops."

Fresh Melon Julep

1 c. sugar
1/4 c. snipped fresh mint leaves
2 tbsp. fresh lemon or lime juice
1/4 c. dark rum
10 c. cantaloupe balls (about 3 cantaloupes)
2 c. honeydew balls
2 c. watermelon balls
fresh mint sprigs

Combine sugar and mint leaves with 1 cup water in a small saucepan. Stir over low heat until sugar dissolves; simmer 5 minutes. Remove from heat and pour through a strainer, discard mint. Stir in lemon or lime juice and rum. Cool. Combine cantaloupe, honeydew and watermelon with cooled mint-rum syrup. Chill several hours or overnight. Serve in chilled watermelon bowl or basket. Garnish with sprigs of mint.

Watermelon-in-a-Pocket

3 c. watermelon balls
2 c. cooked, diced chicken
1/2 c. celery, chopped
1 bunch scallions, chopped
1 small green pepper, chopped
1/2 c. chopped pecans
4 or 5 pocket breads, halved
leaf lettuce

Dressing

1/2 c. plain yogurt
1/4 c. mayonnaise
1 tbsp. lemon juice
1 tbsp. chopped fresh parsley
1 clove garlic, minced
1 tsp. Italian seasoning
1 tsp. salt
1/2 tsp. pepper

Combine dressing ingredients. Cover and chill for 1/2 hour for flavors to "mellow." Combine the first six ingredients, mixing gently but thoroughly. Stir in dressing. Cut pocket bread in half and line with lettuce. Spoon in filling and enjoy. This salad may also be served on a plate, over a bed of lettuce. Makes 8 to 10 half sandwiches/salads.

